



### **Snackerjax**

*If you loved Cracker Jack®, you would love this caramel coated popcorn snack, even though there won't be any hidden toy.*

7 cups natural prepared popped popcorn

3/4 cup beer nuts (peanuts)

6 Tablespoons unsalted butter

3/4 cup packed light brown sugar

3 Tablespoons light corn syrup

1/2 teaspoon pure vanilla extract

1/8 teaspoon baking soda

1/8 teaspoon (each) ground cumin, cinnamon, and paprika

- Preheat oven to 200 degrees F. Line 1 large baking sheet with parchment
- Combine popcorn and peanuts in a large bowl.
- In a saucepan over medium heat, melt butter. Whisk in brown sugar and corn syrup; bring to a simmer; cook for about 5 minutes.
- Remove from heat; whisk in vanilla, baking soda, cumin, cinnamon, and paprika. Add to popcorn mixture in small amounts, stir after each addition to completely coat popcorn.

- Bake in prepared oven for about 1 hour, stir and break up large pieces with spatula every 15 minutes. Let caramel corn cool on baking sheets. Yield: serves about 4

**Cooks' Note:** Store cool prepared snack mix in air tight container. Cracker Jack® was one of Chicago's favorite snacks, served at ball games and parties. Everyone loved the little surprises that were tucked inside each box.

**Recipe Inspired by:** *Cuisine at Home*, Summer 2022; CuisineAtHome.com

**About the Recipe:** The caramel coated popcorn snack combines a sweet flavor taste with the savory spices of cumin and paprika. It's delicious to serve this nibble food for all those fun picnics and yard parties. Beer nuts add an extra salty/sweet flavor to the popcorn. Have fun with this recipe!